

*The recipe for these labels can be found in the Kindle and paperback book
100 Easy Recipes in Jars by Bonnie Scott*

MAGICAL CARAMEL COOKIES - LABELS



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MAGICAL CARAMEL COOKIES

1/2 cup margarine, softened
1 egg
1 1/2 teaspoons vanilla
Sugar for rolling cookies in

Preheat oven to 375 degrees F. Remove the candies from the jar, unwrap each one and set aside. In a large bowl, combine the egg, margarine and vanilla. Add the rest of the contents of the jar to the bowl and stir well. Using about a tablespoon of dough, shape it around each candy covering the candy completely, then roll the dough in granulated sugar. Place on an ungreased cookie sheet. Bake for 7 to 10 minutes or until top is barely cracked. Makes 24 cookies.

QUART JAR TOP AND MATCHING LABEL

MAGICAL CARAMEL COOKIES

Recipe Cards to Attach to Jars:

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